

IN THE CLAIMS

Please amend the claims as follows:

Claims 1-4 (Canceled).

Claim 5 (Currently Amended): A method of performing solid-liquid separation of a fatty acids mixture comprising:

- i) adding a polyglycerol ester of a fatty acid to a fatty acids mixture;
- ii) cooling a resultant mixture at a cooling rate to deposit crystals of a saturated fatty acid; and
- iii) fractionating said crystals of a saturated fatty acid from a portion comprising an unsaturated fatty acid,

wherein said cooling rate is 4°C/h or less when a supersaturation ratio is 60% or more; and

wherein said cooling rate is ~~varied~~ adjusted at least once during cooling.

Claim 6 (Previously Presented): The method of claim 5, wherein said cooling rate is reduced when a supersaturation ratio becomes 60% or more.

Claim 7 (Previously Presented): The method of claim 5, wherein cooling is performed while stirring.

Claim 8 (Previously Presented): The method of claim 6, wherein cooling is performed while stirring.

Claim 9 (Previously Presented): The method of claim 5, wherein said fatty acids mixture is a hydrolyzed vegetable oil or a hydrolyzed animal oil.

Claim 10 (Previously Presented): The method of claim 5, wherein said fatty acids mixture comprises at least 50% by mass of fatty acids.

Claim 11 (Previously Presented): The method of claim 5, wherein said fatty acids mixture has a ratio of saturated fatty acids in an amount of 5 to 60 % by mass.

Claim 12 (Previously Presented): The method of claim 5, wherein said polyglycerol ester of a fatty acid has an average degree of polymerization of at least 3.

Claim 13 (Previously Presented): The method of claim 5, wherein a fatty acid component of said polyglycerol ester of a fatty acid has 10 to 22 carbon atoms.

Claim 14 (Previously Presented): The method of claim 5, wherein a fatty acid component of said polyglycerol ester of a fatty acid is comprised of a mixture of fatty acids.

Claim 15 (Previously Presented): The method of claim 5, wherein said polyglycerol ester of a fatty acid is used in amount of 0.001 to 5% by mass based on said fatty acids mixture.

Claim 16 (Previously Presented): The method of claim 5, wherein said polyglycerol ester of a fatty acid is completely dissolved in said fatty acids mixture prior to cooling.

Claim 17 (Currently Amended): The method of claim 5, wherein said cooling rate is ~~varied~~ adjusted 2 to 4 times.

Claim 18 (Previously Presented): The method of claim 5, wherein said cooling rate is 5 to 20°C at an initial stage of cooling;  
reduced to 4°C/h when a supersaturation ratio becomes 60% or more; and  
set to 1 to 10°C/h when a supersaturation ratio becomes below 60%.

Claim 19 (Previously Presented): The method of claim 5, wherein said crystals of a saturated fatty acid have an average particle diameter of at least 100 µm.

Claim 20 (Previously Presented): The method of claim 5, wherein said crystals of a saturated fatty acid have an average particle diameter of at least 200 µm.

Claim 21 (Currently Amended): A method of producing a glyceride comprising:  
i) adding a polyglycerol ester of a fatty acid to a fatty acids mixture;  
ii) cooling a resultant mixture at a cooling rate to deposit crystals of a saturated fatty acid; and  
iii) fractionating said crystals of a saturated fatty acid from a portion comprising an unsaturated fatty acid,  
wherein said cooling rate is 4°C/h or less when a supersaturation ratio is 60% or more; and  
wherein said cooling rate is ~~varied~~ adjusted at least once during cooling; and  
iv) reacting said unsaturated fatty acid with glycerol in the presence of lipase.

Claim 22 (Previously Presented): The method of claim 21 wherein said cooling rate is reduced when a supersaturation ratio becomes 60% or more.

Claim 23 (Previously Presented): The method of claim 5, wherein cooling is performed while stirring.

Claim 24 (Previously Presented): The method of claim 23, wherein said cooling rate is reduced when a supersaturation ratio becomes 60% or more.